

Delivery of Hospitality in Western Sydney High Schools Training Package SIT07

The new and revised Hospitality Industry Curriculum Framework (approved October 2008), for implementation in secondary schools from 2009 has had a major impact on the resource requirements and the training of hospitality teachers.

The new NSW Board syllabus is based upon the latest Hospitality Training Package which specifies that “as assessment in the workplace is not always possible, nor even always appropriate…it is essential that assessment is conducted using suitable resources and equipment and under industry relevant workplace conditions.”

*NSW BOS Hospitality Syllabus 2008 pg 34.*

**RESOURCES** - RTOs must ensure that a school delivery site can meet the general assessment requirements stipulated within the training package, and that depending upon the units of competency being delivered, access to the specified equipment and resources for an operational commercial kitchen, a kitchen storage area and a food preparation area for assessment purposes.

During Term 2 and Term 3 the WSR RTO conducted a survey of the current resourcing of Hospitality in Western Sydney. Each school has participated in a thorough audit of all equipment and the delivery and assessment environments which will allow individualised support. We would like to express our appreciation and thanks for the cooperation given by the schools and their staff.

Some schools have high levels of resources and facilities. For others, full delivery of Hospitality Multi-skilling will require significant further investment. From 2010 **all schools will be able to deliver a Certificate II Hospitality course** that meets the Board of Studies HSC requirements and complies with the training package requirements. This will be a general qualification, **Hospitality SIT20207 (Cafe Skills)** that will provide students with a range of skills that will enable them to enter a variety of entry level jobs in the Hospitality Industry. It will also provide a solid platform for those students intending to specialise in Hospitality post High School.

It contains the Core Units of Competency, the Food and Beverage Strand and a selection of electives.

From a school perspective this option has a number of significant benefits:

* This course is able to be delivered and assessed on site with minimal capital expenditure, as this option requires a commercial Food preparation area as distinct from a full commercial kitchen: the costs are significantly less. *See page 61 ICFIP*
* The Industry realistic ratios, which are a significant factor in assessment, are much smaller for this course. A teacher could assess this course during school time by running a Cafe once a week and rotating the students through an assessment event.
* The cost of Ingredients will also be significantly less as students can prepare according to cafe ratios.

**Authority to Run Process for Hospitality delivery in 2010**

As a result of the resource audit WSR schools have been categorised in line with the State categorisation of resourcing. Schools will shortly receive their individualised resource audit report outlining their category and the resources needed to be able to be reclassified should it be appropriate.

**Option A Hospitality SIT20207 (Cafe Skills)**

In 2010 Authority to Run will automatically be granted to all schools intending to offer Hospitality to their students.

**Option B** **Hospitality SIT20207 (Multi-skilling)**

Schools wishing to deliver will need to apply for Authority to Run and this will be based on the available resources and equipment. ATR will be granted to those schools that were graded in the Regional Hospitality Audit as being level A or B. Schools that were classified as a level C will have a class size recommendation. This would be based on the anticipated number of events required to assess the Commercial Cookery units in an appropriate environment.

This course will be possible for schools that have one commercial bay and have the required equipment available. They will need to make arrangements for their students to be able to be assessed through the holding of functions at the appropriate ratios. ***All commercial cookery units must be assessed in the ratio of 15 patrons per student, conducted in the commercial bay.***

**Option C** **Hospitality SIT20307 (Kitchen Operations)**

Those schools wanting to deliver will need to be classified as a level A school on the Regional Resources audit and will need to seek further guidance from the WSR RTO on compliance issues. These schools will need to have a full Commercial Kitchen and significant opportunities for appropriate catering for the purpose of assessment. There will be a recommendation on class size.

They will need to make arrangements for their students to be able to be assessed through the holding of functions at the appropriate ratios. ***All commercial cookery units must be assessed in the ratio of 15 patrons per student, conducted in the commercial kitchen.***

Further advice on resourcing is available on request should schools be intending to upgrade their resources. Please contact Bianca Marlin at Mt Druitt Regional Office on 88084918 or by email at [bianca.marlin@det.nsw.edu.au](mailto:bianca.marlin@det.nsw.edu.au)

On Behalf of

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